

[54] OLEAGINOUS FIBROUS SIMULATED
FOOD PRODUCT[75] Inventor: Terence W. Richardson, Oakland,
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1976, abandoned, which is a continuation-in-part of
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[57] ABSTRACT

Simulated food products are provided by incorporating flavoring, coloring, and texturizing agents with a low calorie oleaginous fibrous food base composition. The base composition comprises a mixture of edible gum, edible oil, water and particulate fibrous cellulose. The base composition may be produced by mixing an edible gum with water, mixing an oil and emulsifier therewith to form a binding mixture, and uniformly mixing particulate fibrous cellulose throughout the mass of the binding mixture, with flavoring, coloring, and texturizing agents being added as appropriate to form a desired simulated food product.

29 Claims, No Drawings